FOOD SERVICE ESTABLISHMENT
SUBMITTAL REQUIREMENTS

In addition to the requirements of the City of Las Vegas Commercial checklist, the following information is required for commercial kitchens. Note: These are minimal requirements. Specific applications or conditions may require additional information.

Section A: For all Commercial Kitchens, provide the following:

☐ Manufacturers cut sheets for all kitchen equipment which:
a) Requires connection to a water supply.
b) Requires direct or indirect connection to the sanitary sewer.
c) Requires connection to a fuel gas supply.
d) Requires electrical connections.
e) Produces heat, moisture, or grease-laden vapors.

☐ A floor plan clearly showing all of the above equipment, the dining, and service areas.

☐ Calculations for the number of seats per the International Building Code Section 1004.1 for use in grease interceptor sizing.

☐ Calculations for the number of plumbing fixtures required by the International Building Code, Table 2902.1.

Note: A minimum of two restrooms will be required for any food service establishment with sit down dining.

☐ Floor drains in all food processing areas as required per Uniform Plumbing Code Section 412.2.2.

☐ Complete information for any Type I (for grease and smoke) and/or Type II (for steam, vapor, heat, or odors) hoods. See Uniform Mechanical Code Sections 507, 508 and 509.

☐ Interlocked make-up air equipment for all hoods. Provide location, associated ductwork, and **air balance schedule** for the kitchen, and when applicable, the dining area.

☐ Structural details and calculations for the support of equipment, ducts, hoods and shafts.

Grease interceptors are required, or an exemption letter from the Sanitation District. An exemption letter from the City of Las Vegas Industrial Waste Section, Environmental Division, Public Works Department will also be accepted.

Note: There are specific additional plumbing requirements for any kitchen with piping above food processing areas. Please see Uniform Plumbing Code Section 318. Indicate the required protection on the plans.

Section B: Commercial Kitchens with TYPE I Grease Exhaust Hoods, provide:

☐ Dimensions, details, and construction listing (U.L. or equal) for the duct enclosure (shaft) required per Uniform Mechanical Code Section 508.4.

☐ Grease duct location, materials, dimensions and calculations for the duct air velocity per Uniform Mechanical Code Section 508.6.

☐ A roof plan showing the location of all exhaust, supply air and HVAC equipment. Note the spacing requirements of Uniform Mechanical Code, Section 508.7.

☐ The accessible location of the required gas shut off valves for fuel burning equipment under the hood.

☐ **For fabricated hoods:**
a) The hood location and dimensions.
b) The materials and construction of the hood.
c) The number, size, and manufacturers cut sheets for the listed grease filters.
d) Calculations per Uniform Mechanical Code, Section 509.7 indicating the required exhaust CFM. The make, model, CFM and location of all exhaust fans.

☐ **For listed hoods:**
a) Manufacturers cut sheets for each hood to be installed. Cut sheet must indicate the CFM per linear foot or square foot of the hood and the temperature of the equipment allowed to be installed under the hood.
b) A calculation per the manufacturers installation instruction for the required exhaust CFM.
c) The make, model, CFM and location of the exhaust fan(s).
d) **Compensating hoods** must be listed.

Note: For more information on hoods, grease ducts and shafts; see the CLV Type I Hood handout.

Section C: For Grease Wastes, provide:

☐ Provide sizing calculation per the formula below using the number of seats as calculated by Section A - 3 above. Add a minimum of two hours to the stated operating hours for preparation and cleanup.

$D^{.75}$ x (GL) x HR/2 x LF = Interceptor Size in Gallons

D = Number of seats in dining area. (to the 0.75^{th} power)
GL = Gallons of wastewater per dinner / meal (normally 4)
HR = Number of hours business is open per day (highest)
LF = Loading factor (0.5 normally, 1 if dishwasher is used)

Note: If the interceptor is to be sized on less than 24 hours of operation per day, a letter from the *owner* specifying the hours of operation is required; provide 2 copies, wet signed.

Alternative Sizing Methods

(1) With no sit down dining, or extensive additional take out dining:

Meals per hour X 2 gallons X 1.5 retention X 1.5 storage = size of trap or interceptor

(2) When no meals per se are served, (i.e. a kitchen in a grocery store), the calculations shall be provided by an Engineer based on:

Assumption of gallons per hour X 1.5 X 1.5 = Size of trap or interceptor

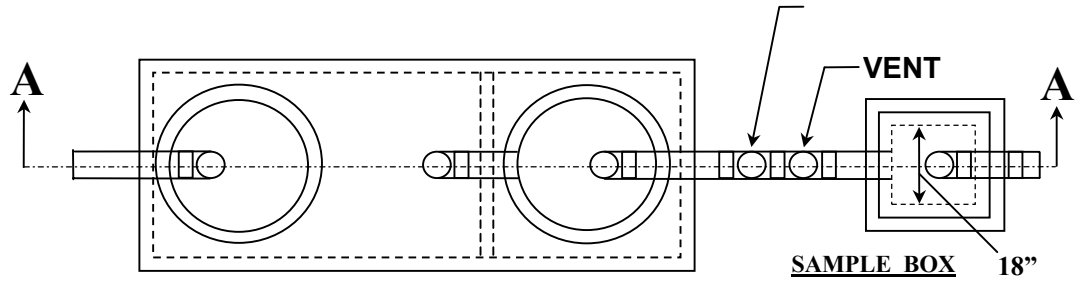
The interceptor size shall be doubled when dishwashers are installed.

Minimum size for any grease interceptor is 400 gallons.

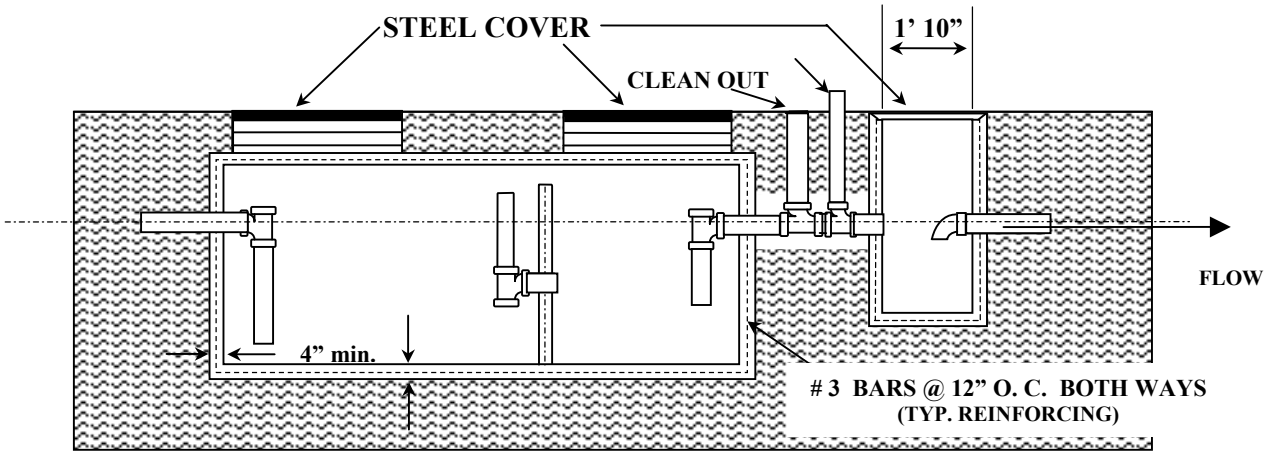
☐ A listed grease extractor, i.e. a Big Dipper, an Ecologard, etc. must be sized per the manufacturer and be based on a minimum of 2 gallons per meal on a single serving kitchen (paper plate operation), and will be reviewed and approved on a case by case basis.

☐ The location of grease interceptor, sample box, cleanout(s) and vent(s) on the civil and/or a plumbing site plan.

STANDARD GREASE INTERCEPTOR



P L A N VIEW



SECTION A - A

Drawings not to scale